

APW/WYOTT EQUIPMENT LIMITED WARRANTY

APW/WYOTT Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW/WYOTT such product will be repaired or replaced by APW/WYOTT or its Authorized Service Agency. APW/WYOTT will only be responsible for charges incurred or service performed by its Authorized Agencies. The use of other than APW/WYOTT Authorized Service Agencies will void this warranty and APW/WYOTT will not be responsible for such work or any charges associated with same. The closest APW/WYOTT Authorized Service Agency must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

TIME PERIOD:

One-year parts, one-year labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the unexpired portion of the original product warranty only.

EXCEPTIONS:

*Gas/Electric Cookline - Models GCB, GCRB, GF, GGM, GGT, GHP-H, GWW, EBC, EF, EG, EHP, EWW
Three (3) Year Warranty on all component part, except switches and thermostats. (2 additional years on parts only - No labor on second or third year.)

*Heat Strips - Models FD - Two (2) Year Warranty on element only - No labor second year.

*Glass Windows, Door Seals, Rubber Seals, Light Bulbs, Broiler Briquettes 90 Day Material Only - No labor.

In all cases parts covered by extended warranty will be shipped FOB the factory after the first year.

PORTABLE CARRY-IN PRODUCTS

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed (i.e.; with cord and plug) is considered portable and is subject to the following warranty handling limitations.

If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW/WYOTT's option or its Authorized Service Agency, it will be serviced on-site or replaced.

From day two through the conclusion of this warranty, portable units must be taken or sent prepaid to the APW/WYOTT Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service they may receive same by paying the travel and mileage charges.

EXCLUSIONS:

The following conditions are not covered by warranty.

*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.

*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damaged controls.

*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, not or act of God.

*Equipment that has had the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the warranty period then the manufacturer shall not be liable for any damages to any person or property which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates APW/WYOTT does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases the use of other than APW/WYOTT authorized OEM replacement parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS AND CONSTITUTES THE ENTIRE LIABILITY OF APW/WYOTT IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.

P/n 88939-20, 01/01

IMPORTANT

FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment.

MODEL # _____

SERIAL # _____

DATE PURCHASED _____

For Warranty Service and/or Parts this information is required.

APW wyott

PRODUCT MANUAL

Safety Instructions
Installation Instructions
Operation Instructions
Maintenance Instructions
Replacement Parts List

HOTROD® Roller Grills Slanted HOTROD® Roller Grills Full Menu HOTROD® Roller Grills

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

APW/WYOTT Foodservice Equipment Co.
P.O. Box 1829
Cheyenne, WY 82003
(307) 634-5801
FAX(307) 637-8071

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE

! CAUTION

These models are designed, built and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that all cautions, warnings and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

! WARNING

CHECK THE DATA PLATE ON THIS UNIT BEFORE INSTALLATION. CONNECT THE UNIT ONLY TO THE VOLTAGE AND FREQUENCY LISTED ON THE DATA PLATE. CONNECT ONLY TO 1 OR 3 PHASE AS LISTED ON THE DATA PLATE.



WARNING

Improper installation, operation, service or maintenance can cause property damage, injury or death. Read these instructions thoroughly before installing, operating, maintaining or servicing this equipment.



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL CODES.



WARNING

DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW/Wyott.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) If there is concealed damage or loss, if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW/Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne, WY 82003.

ITEM	DESCRIPTION	PART NO.	UNIT
15	MOTOR GEAR	217485-10	ALL UNITS
16	DRIVE MOTOR FAN	12065-10	ALL UNITS
18	TIE ROD, SLANT UNITS	217488-20	FOR "-20" UNITS
		217488-30	FOR "-30" UNITS
		217488-31	FOR "-31" UNITS
		217488-50	FOR "-50" UNITS
19	FOOT, RUBBER	217014-61	
	FOOT, 1" ADJUSTABLE	86621-00	
	INSERT FOR ADJ. FOOT	84840-00	
20	DRIP PAN	217484-20	FOR "-20" UNITS
		217484-30	FOR "-30" UNITS
		217714-12	FOR "-31" UNITS
		217484-50	FOR "-50" UNITS
		217714-20	FOR "-45" UNITS
		217524-88	FOR "-75 & -85" UNITS
21	ELEMENT RETAINER	217481-00	ALL FLAT "-20, -30, -31, -50"
		217490-00	ALL SLANT "-20, -30, -31, -50"
		217714-22	FOR "-45 & -75" UNITS
		217524-91	FOR "-85" UNITS
22	ELEMENT SUPPORT	217480-00	ALL FLAT "-20, -30, -31, -50"
		217491-00	ALL SLANT "-20, -30, -31, -50"
		217714-24	FOR "-45 & -75" UNITS
		217524-90	FOR "-85" UNITS
23	SCREW, #6-32 X 1-3/4	81139-00	MOTOR HARDWARE
24	#6 LOCK WASHER	85015-00	MOTOR HARDWARE
25	FLAT WASHER	85072-00	MOTOR HARDWARE
26	#6-32 KEPS NUT	84001-00	MOTOR HARDWARE
27	#8-32 X 3/8 HEX HD SCREW	81531-00	FOR ELEMENTS
28	#8-32 X 3/8 PAN HD SCREW	81300-00	FOR BOTTOM PANEL
29	#10-32 KEPS NUT	84171-00	FOR ELEMENT SUPPORTS

ITEM	DESCRIPTION	PART NO.	UNIT
1	POWER SWITCH	13318-00	ALL UNITS
2	KNOB, CONTROL	87056-00	ALL UNITS
3	INFINITE SWITCH	13279-00	ALL 120 VOLT UNITS
		13282-00	ALL 208/240 VOLT UNITS
4	INDICATOR LIGHT	15139-03	ALL UNITS
5	CONTROL PANEL DECAL	88065-23	FOR "-20" UNITS
		88065-20	FOR "-30" UNITS
		88065-31	FOR "-31& -45" UNITS
		88065-21	FOR "-50, -75 & -85" UNITS
6	POWER CORD, AWG 18/3, 5-15P	15325-01	FOR 120 VOLT "-20 & -30" UNITS
	AWG 14/3, 5-15P	15420-02	FOR 120 VOLT "-20, -30, -31, -45 & -50" UNITS
	AWG 14/3, 6-15P	15420-05	FOR 208/240 VOLT "-30, -31, -45, -50 & -75" UNITS
	AWG 14/3, 6-15P	15319-00	FOR 208/240 VOLT "-85" UNITS
7	STRAIN RELIEF	89674-00	FOR POWER CORD 15325-01
		89689-00	FOR POWER CORDS 15420-02 & 15420-05
		89675-00	FOR POWER CORD 15319-00
8	HEATING ELEMENT	14315-20	FOR "-20" UNITS, 120 VOLT
		14315-30	FOR "-30" UNITS, 120 VOLT
		14314-30	FOR "-30" UNITS, 208/240 VOLT
		14315-32	FOR "-31, -45" UNITS, 120 VOLT
		14315-33	FOR "-31, -45" UNITS, 208/240 VOLT
		14315-50	FOR "-50" UNITS, 120 VOLT
		14314-50	FOR "-50, -75, -85" UNITS, 208/240 VOLT
9	CHAIN GUIDE	217483-00	FOR FLAT UNITS, "-20, -30, -31, -50"
		217714-00	FOR "-45, -75, -85"
		217494-00	FOR SLANT UNITS, "-20, -30, -31, -50"
		217714-28	FOR "-45 & -75" UNITS
		217524-96	FOR "-85" UNITS
10	CHAIN, DRIVE	217485-05	FLAT UNITS, "-20, -30, -31, -50"
		217485-06	SLANT UNITS, "-20, -30, -31, -50"
		217485-09	FOR "-45 & -75" UNITS
		217485-07	FOR "-85" UNITS
11	BEARING, ROLLER TUBE	217489-00	ALL UNITS
12	GREASE SEAL, TUBE	4223-00	ALL UNITS
13	ROLLER, CHROME PLATED	217475-20	FOR "-20" UNITS
		217475-30	FOR "-30" UNITS
		217714-31	FOR "-31, -45" UNITS
		217476-50	FOR "-50, -75, -85" UNITS
	ROLLER, XYLAN COATED	217523-20	FOR "-20" UNITS
		217523-30	FOR "-30" UNITS
		217714-17	FOR "-31, -45" UNITS
		217523-50	FOR "-50, -75, -85" UNITS
14	MOTOR, ROLLER DRIVE	12120-00	ALL UNITS AT 120 VOLT
		12118-00	ALL UNITS AT 208/240 VOLT
		12123-00	FOR "-45, -75, -85" REVERSED 120 VOLT
		12117-00	FOR "-45, -75, -85" REVERSED 240 VOLT

Congratulations on your purchase of APW/Wyott commercial cooking or refrigeration equipment. APW/Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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LOCATION OF DATA PLATE


The data plate is located on the back of the unit.


SAFETY PRECAUTIONS


Before installing and operating this equipment be, sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:


	! DANGER
This symbol warns of imminent hazard which will result in serious injury or death.	


	! WARNING
This symbol refers to a potential hazard or unsafe practice which could result in serious injury or death.	


	! CAUTION
This symbol refers to a potential hazard or unsafe practice which may result in minor or moderate injury or product or property damage.	

	NOTICE
This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	

	NOTICE
This product is intended for commercial use only. Not for household use.	

	! CAUTION
The models are designed, built and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that all cautions, warnings and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.	

	! WARNING SHOCK HAZARD
Do not open any panels that require the use of tools.	

	! WARNING
Improper installation, service, or maintenance can cause property damage, injury or death.	

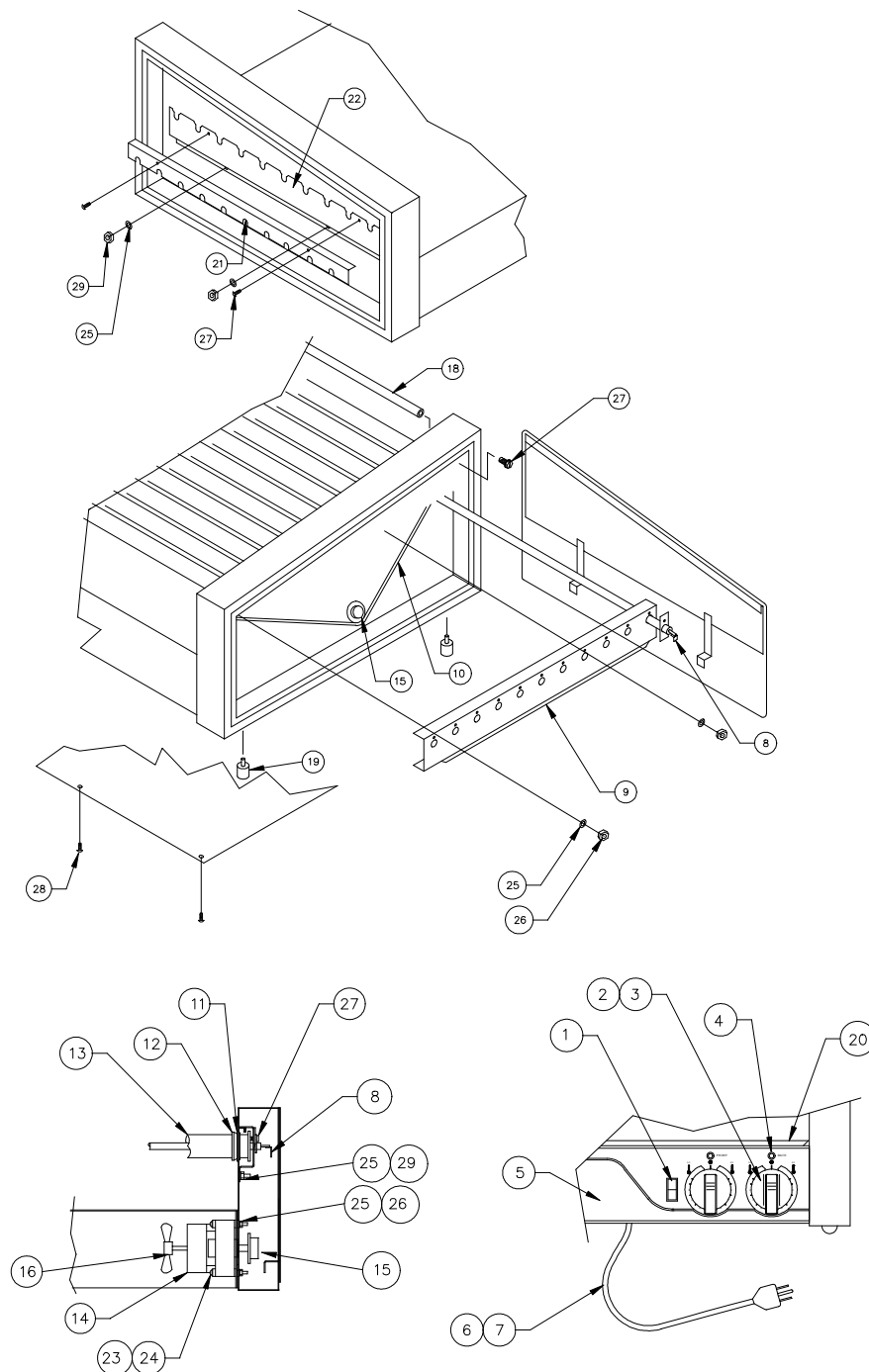
NOTICE: THE UNIT, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED AND COMPLY WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE ANSI/NFPA 70-LATEST EDITION.

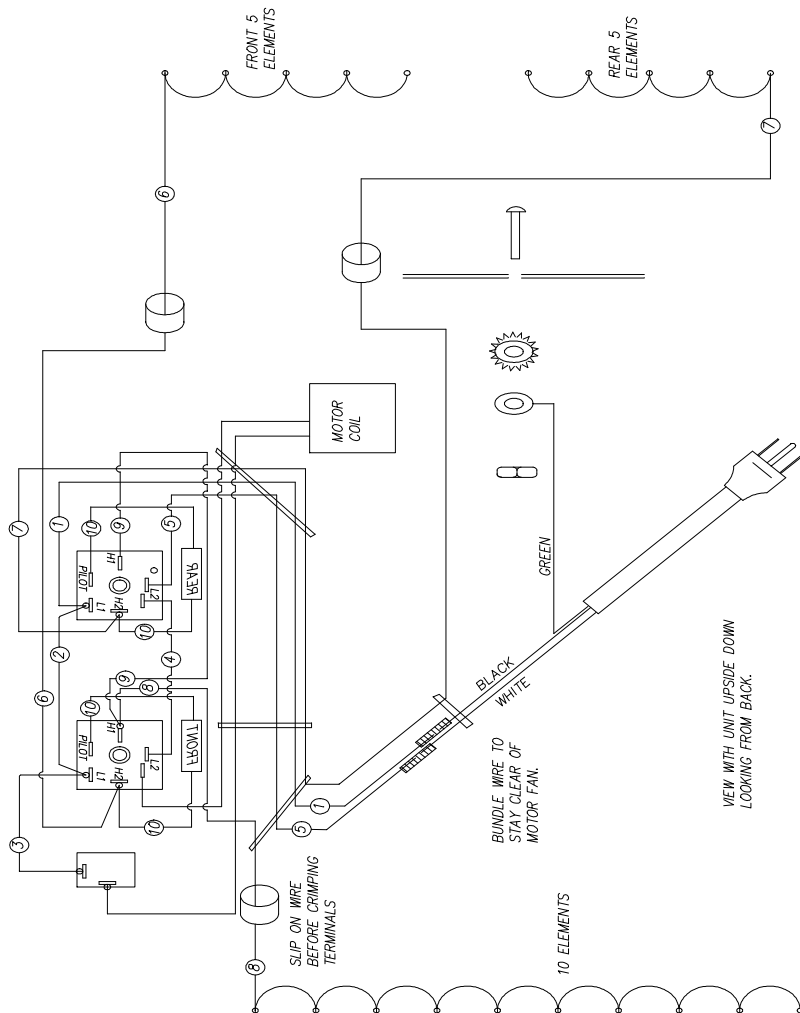
CANADIAN INSTALLATION MUST COMPLY WITH CSA-STANDARD C.22.2 No. 0 M1982 General Requirements - Canadian Electrical Code, Part II, 109-M1981 - Commercial Cooking Appliances.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all Local codes.

Specifications:

HR-20, HRS-20 8-1/2" H x 17-1/4" W x 18-5/8" D	120 Volt, 60 Hz, 6.4 AMP
HR-20SW, HRS-20SW, HRS-20W 11-1/2" H x 17-1/4" W x 18-5/8" D	120 Volt, 60 Hz, 5.9 AMP
HR-30, HRS-30 8-1/2" H x 22-3/4" W x 18-3/8" D	120 Volts, 60 Hz, 7.8 AMP or 220 Volts, 60 Hz, 4.2 AMP
HR-30S, HRS-30S 11-1/2" H x 22-3/4" W x 18-3/8" D	120 Volts, 60 Hz, 7.8 AMP or 220 Volts, 60 Hz, 4.2 AMP
HR-31, HRS-31 8-1/2" H x 23-3/4" W x 18-5/8" D	120 Volts, 60 Hz, 8.3 AMP or 208/240 Volts, 60 Hz, 4.8/4.2 AMP
HR-31SW, HRS-31SW, HR-31SRW, HRS-31SRW, HRS-31W 11-1/2" H x 23-3/4" W x 18-5/8" D	120 Volts, 60 Hz, 7.5 AMP or 208/240 Volts, 60 Hz, 4.4/3.8 AMP
HR-45W, HRS-45W 10-1/4" H x 23-3/4" W x 29-9/16" D	120 Volts, 60 HZ, 12.2 AMP or 208/240 Volts, 60 Hz, 7.1/6.2 AMP
HR-50, HRS-50 8-1/2" H x 34-3/4" W x 18-5/8" D	120 Volts, 60 Hz, 12.0 AMP or 208/240 Volts, 60 Hz, 7.0/6.1 AMP
HR-50S, HRS-50S, HR-50SRW, HRS-50SRW, HRS-50W 11-1/2" H x 34-3/4" W x 18-5/8" D	120 Volts, 60 HZ, 11.0 AMP or 208/240 Volts, 60 Hz, 6.4/5.5 AMP
HRS-75W 10-1/4" H x 34-3/4" W x 29-9/16" D	208/240 Volts, 60 Hz, 10.2/8.8 AMP
HR-85, HRS-85 10-1/4" H x 34-3/4" W x 29-9/16" D	208/240 Volts, 60 Hz, 9.5/11.0 AMP





Wiring Diagram for 10 tube units

General Installation Instructions:

The unit has been inspected and tested at the factory prior to shipment. Unpack the unit and remove all packing materials. Place on a flat horizontal surface at the desired location.

⚠ WARNING

CHECK THE DATA PLATE ON THIS UNIT BEFORE INSTALLATION. CONNECT ONLY TO THE VOLTAGE AND FREQUENCY LISTED ON THE DATA PLATE. CONNECT ONLY TO 1 OR 3 PHASE AS LISTED ON THE DATA PLATE.

⚠ WARNING: IMPROPER GROUNDING COULD RESULT IN ELECTRICAL SHOCK

This appliance is equipped with a three-prong (grounded) plug for your protection against electrical shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

⚠ CAUTION

DO NOT USE ordinary steel wool as any particles left on the surface will rust. **NEVER USE** a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NEVER use any corrosive cleaner. Use only cleaners approved for stainless steel. **NEVER** use cleaning solvents with hydrocarbon base.

General Installation

1. Always clean equipment thoroughly before first use. (See general cleaning instructions.)
2. Check ratings label for your model designation and electrical ratings.
3. For best results, use stainless steel countertops.
4. Attach legs to unit.

General Operation Instructions

1. Trained personnel should operate all food service equipment.
2. Do not allow your customers to come into contact with any surface labeled "CAUTION HOT".
3. Where applicable, never pour cold water into dry heated units.
4. Where applicable, do not cook, warm or hold food directly in liner/well pans. Always use steam table pans/inserts, etc.
5. NEVER hold food below 40 degrees F.

General Cleaning Instructions

1. Never clean any electrical unit by immersing it in water. Turn the unit off and allow it to cool before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: use warm, soapy water. Mild cleansers and plastic scouring pads may be used to remove baked-on food and water scale on metal unit. NOTE: do not clean roller tubes with abrasive cleaners or scouring pads. Follow instructions on page 4.
3. Unplug electrical unit before cleaning or servicing. All service should be performed by an APW/Wyott authorized service agency.

General Troubleshooting

Always ask and check:

1. Is the unit connected to a live power source?
2. Check the circuit breaker.
3. Is power switch on and pilot light glowing?
4. Check the rating label. Are you operating unit on the proper voltage?

If the above checks out and you still have problems, call an APW/Wyott authorized service agency.

INSTALLATION

Place the HOTROD® directly on a countertop or on a matching APW/Wyott Bun Warmer or Bun Cabinet (available separately). Place the unit close to an AC outlet, of the correct voltage, to avoid undue strain on the power cord.

CAUTION: To avoid equipment damage, make certain that the nameplate voltage is the same as the outlet voltage.

If the plug is to be removed and replaced with a plug more suitable for your area, the color code for the power cable is:

Neutral (N)	=	White or Blue
Live (L)	=	Black or Brown
Safety Earth (E)	=	Green or Yellow/Green

After a suitable location has been chosen, wipe the rollers and the drip pan with a damp cloth. The unit is ready for use.

OPERATION

WARNING: This unit is not intended to hold potentially hazardous foods such as uncooked or un-preserved meats and sausages.

There are three simple controls on the front of this unit: a switch, which controls the tube rotation, and two adjustable heat controls, which activates the two banks of heating elements in the roller tubes. Both heat controls have a light above them indicating either "Front" or "Back". The front heat control activates the first 5 or 6 (depending on if your unit has 10 or 11 tubes). The back control activates the remaining 5 tubes. Each bank of tubes can be heated independently of the others and at separate temperature settings. Variations in voltage and ventilation make experimenting the best guide to power level adjustment.

When a preferred adjustment is found, and it is desired to return consistently to the same spot on the controls, the controls can be fine-tuned by aligning with a mark on the knob. This adjustment does not require a service visit.

Daily Cleaning Instructions

1. Heat the unit.
2. Using a moist cloth filled with crushed or flaked ice, wipe each tube. Wipe the tubes from each end to the center. This will keep as much of the loosened particles out of the bearings as possible. Extend the cloth as far as possible between the rollers.
3. With the heated rollers wiped with an ice filled cloth to loosen the particles, now, wipe clean with another cloth. Continue to wipe from the end of the rollers to the center. This will reduce the grease and partials getting into the bearings and drive mechanism. This will extend the life of the unit and extend the period between routine maintenance of the drive mechanism.

CAUTION: NEVER use abrasive powders or pads; these cleaners may damage the roller finish. Also, the particles may get into the drive mechanism shortening the unit life.

4. Remove the drip pan and wash it in hot, soapy water, then rinse.
5. If stains are still present, add a light detergent to the cloth and repeat.
6. Replace the pan and turn the unit off if the grill will not be immediately used.

NOTE: Cleanup will be faster if the product is specifically made for cooking on roller grills. Several meat packers now offer this product.

For high-volume applications or for products that have a high sugar or fat content, the HOTROD® may require more frequent cleaning. For longer life of your HOTROD®, follow instructions for periodic cleaning throughout the day.

PERIODIC CLEANING THROUGHOUT THE DAY

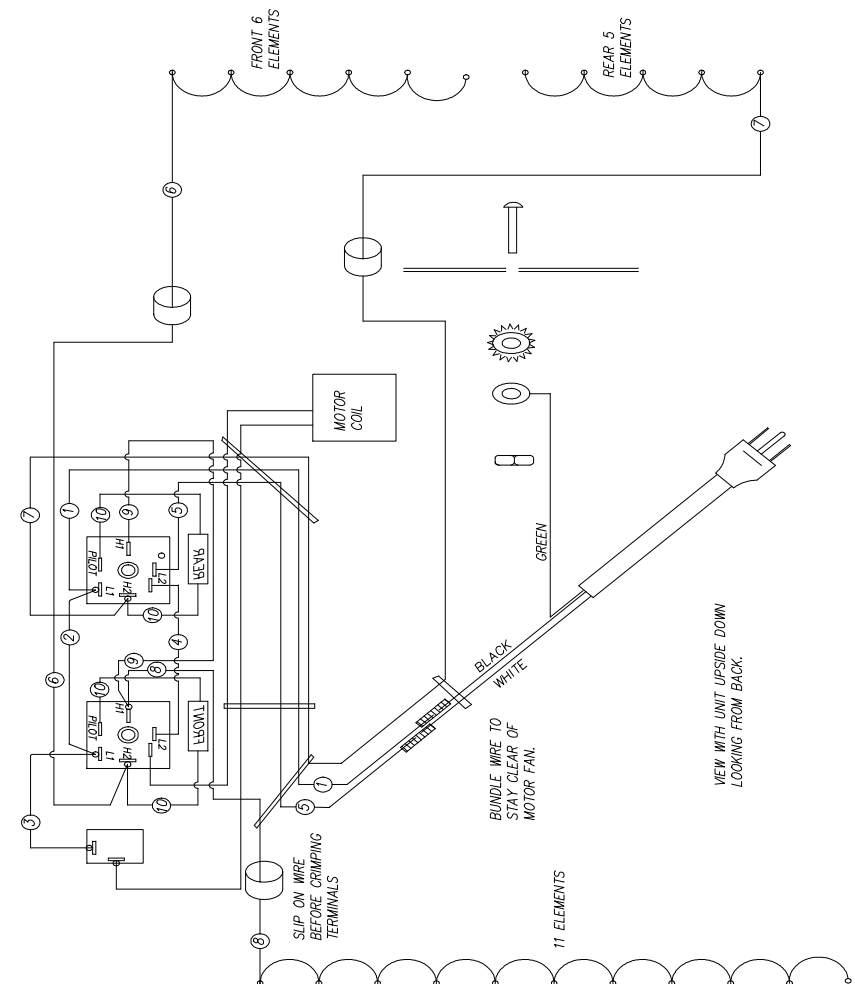
1. For high-volume applications or for product that has a high fat content, clean the rollers every 3-4 hours.
2. Clean by removing the product from the rollers and wiping with a damp cloth from outside end of the rollers to the center. Replace the product and continue cooking. There should be no need to turn off the heat when wiping down the rollers. But care should be taken not to bring hands into direct contact with the rollers as a burn could result.

NOTE: THIS APPLIANCE SHALL NOT BE CLEANED WITH A WATER JET.

SERVICE

Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.

IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.



Wiring Diagram for 11 tube units